

AutoMist is an automated hood and flue cleaning system that sprays a mixture of detergent and water into the kitchen exhaust system daily. Designed to eliminate the hazardous build-up of grease and eliminate the need for third party hood cleaners. The system is UL listed.

CONTROL BOX:

Mounted on wall in the back of the restaurant. The control box contains a pump, smart controller, and technology that mixes water and detergent at defined ratios. A filtered water source is tapped and fed into the control box. Water is mixed with a small amount of detergent within the reservoir to spray the hood and flue automatically a few times a day. The controller is programmed by Restaurant Technologies at the time of install. The control box requires a dedicated 115V, 20 amp outlet.

HOOD PENETRATION:

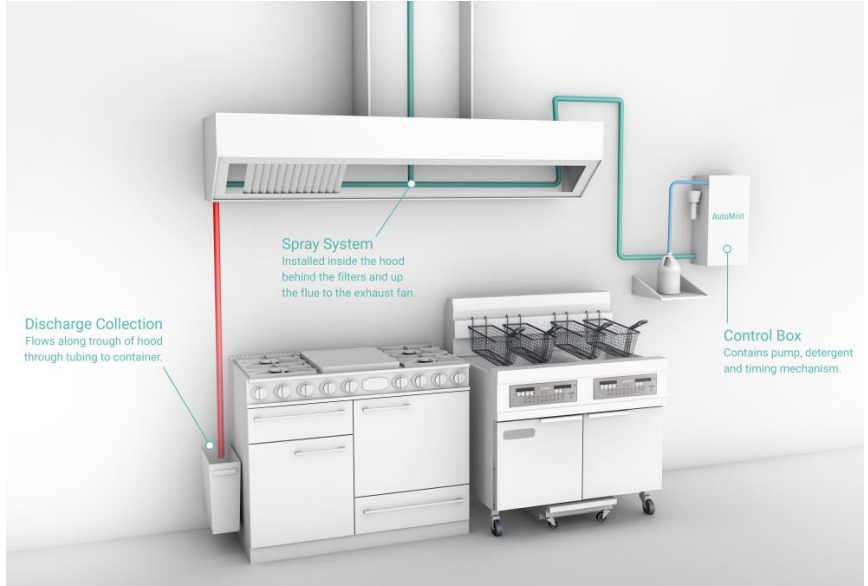
Hood penetrations are made utilizing a UL-approved seal to allow for water to run from the control box to hood piping and to secure the piping within the hood.

NOZZLES & PIPING:

Water lines from the control box run to the hood and through the hood and flue via stainless steel piping and brass nozzles.

DRAIN SYSTEM:

If the system cannot be plumbed directly to a floor drain, drain containers are provided per site space requirements at each hood. Liquid run-off from the spray nozzles drains into these containers.



RESTAURANT TECHNOLOGIES
AutoMist®
2250 Pilot Knob Road
Mendota Heights, MN 55120
1-888-796-4997 | www.rti-inc.com

CERTIFICATE OF INSPECTION
All accessible areas of this exhaust system have been found in compliance with NFPA 96 and/or local codes for cleanliness.

CERTIFICATE OF INSPECTION:

Restaurant Technologies will perform quarterly inspections to ensure the AutoMist system is working as designed.

After inspection, RT will provide a sticker for each hood which is utilized by local Fire Inspectors to ensure hoods are cleaned per NFPA 96 standards. An inspection report will be completed electronically and saved with photos for future reference.

| DATE OF INSPECTION | | | | | | | | | | | | 2020 | 2021 | 2022 | | | | |
|--------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|----|--|--|--|
| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC | | | | | | | |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | | | |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | | | | |

Inaccessible areas exist, see service report for explanation. INSPECTED BY: _____

Inspection Sticker



SYSTEM OPERATING PROCEDURES

DETERGENT:

- Detergent is pulled from the bottle at the control box, mixed with water and sprayed 3-8x per day into the hoods and flues.
- When ½-inch or less of detergent is left in the bottle, replace it with Restaurant Technologies provided Hood and Flue degreaser. **DO NOT use any other type of detergent for the AutoMist system or it will not work properly.** If the bottle is left empty for an extended period of time, an alarm will sound. Replace the bottle to silence the alarm.
- During the quarterly inspection process, additional detergent will be provided by Restaurant Technologies and should be kept in a dry storage room until needed. If you need additional detergent, please contact the Restaurant Technologies Customer Care Team at 888-796-4997.

FILTERS:

- Filters need to be cleaned daily (outside of set spray times) and any excess grease removed from filter trough.

LIQUID DRAINAGE CONTAINERS:

- The AutoMist system will spray 3-8x per day into each hood and flue. The liquid mixture will empty into the floor drain or the supplied drain containers near each cook surface. Samples of drainage containers are pictured below.
- Empty each container daily into mop sink or available drain that is plumbed to the in-floor grease trap.

SPRAY SETTING TIMES:

- As part of the installation process Restaurant Technologies will program the control box to the proper spray settings to spray the hoods and flues automatically. The times are displayed on each hood via a sticker applied at time of install.

Hoods are set to spray at the following times:

Hood 1: _____ Hood 3: _____

Hood 2: _____ Hood 4: _____

Hood 5: _____ Hood 6: _____

Drain Containers



SYSTEM TROUBLESHOOTING

If any issues are occurring with the AutoMist system that cannot be solved by the troubleshooting steps below, call the Restaurant Technologies Customer Care Team at 888-796-4997 for service.

| PROBLEM | CORRECTIVE ACTION |
|--|--|
| Leak at Control Box | Turn power switch and water valve off at box. Call 888-796-4997 for service |
| System sprayed when hood filters were out for cleaning | Ensure all hood filters are returned to proper position after cleaning. All filters should be in place prior to hood spray times as designated and posted in restaurant |
| System not cleaning as designed upon visual inspection | Check to confirm detergent level is greater than ½” at Control Box. If ½” or less, replace with full AutoMist Hood and Flue Cleaner as supplied by Restaurant Technologies. Check to ensure system has power and is plugged in and water is on. |
| Overflow of drain containers | Empty drain containers into mop sink or available drain with grease trap. If container is filling more than 1x per day, call 888-796-4997 |
| Leak from hood trough drain line | Clean excess grease from grease trough per daily filter cleaning SOPs. |